

CLAIMS

I claim:

1. A dry powder film forming composition for use in coating
5 pharmaceutical tablets, food, and confectionery products, comprising:
a film forming agent including a powdered cellulosic polymer and gum acacia;
and
a powdered edible plasticizer,
wherein the composition is capable of forming an aqueous solution having a
10 low viscosity ranging from about 75 to about 150 cps when measured by the
Brookfield Small Chamber Method (10% w/w in water, USP; Model RVTD;
Chamber 13R; Spindle #21; 100 rpm; 23°C).
2. The dry powder film forming composition of claim 1, wherein said
15 powdered cellulosic polymer is selected from the group consisting of hydroxypropyl
methylcellulose, methylcellulose, hydroxyethyl methylcellulose, hydroxypropyl
cellulose, or carboxymethyl cellulose.
3. The dry powder film forming composition of claim 1, wherein said
20 gum acacia is selected from the group consisting of gum arabic, kordofan gum,
senegal gum, indian gum, and cape gum.
4. The dry powder film forming composition of claim 1, wherein said
edible plasticizer is selected from the group consisting of polyethylene glycol,

propylene glycol, glycerin, triacetin, triethyl citrate, acetyltriethylcitrate, acetyltributylcitrate, or acetylated monoglyceride, mineral oil, monoglycerides and dibutyl seberate.

- 5 5. A dry powder film forming composition for use in coating pharmaceutical tablets, food, and confectionery products, comprising:
- a film forming agent including a powdered cellulosic polymer and gum acacia;
- a powdered edible plasticizer; and
- a detackifier,

10 where the composition is capable of forming an aqueous solution having a low viscosity ranging from about 75 to about 150 cps when measured by the Brookfield Small Chamber Method (10% w/w in water, USP; Model RVTB; Chamber 13R; Spindle #21; 100 rpm; 23°C).

- 15 6. A dry powder film forming composition of claim 5, wherein said powdered cellulosic polymer is selected from the group consisting of hydroxypropyl methylcellulose, methylcellulose, hydroxyethyl methylcellulose, hydroxypropyl cellulose, or carboxymethyl cellulose.

- 20 7. A dry powder film forming composition of claim 5, wherein said gum acacia is selected from the group consisting of gum arabic, kordofan gum, senegal gum, indian gum, and cape gum.

8. The dry powder film forming composition of claim 5, wherein said edible plasticizer is selected from the group consisting of polyethylene glycol, propylene glycol, glycerin, triacetin, triethyl citrate, acetyltriethylcitrate, acetyltributylcitrate, or acetylated monoglyceride, mineral oil, monoglycerides and dibutyl seberate.

9. The dry powder film forming composition of claim 5, wherein said detackifier is selected from the group consisting of talc, hydrogenated vegetable oils, silica, and waxes, magnesium stearate, lecithin and stearic acid.

10. The dry powder film forming composition of claim 5, wherein the amount of said cellulosic polymer in said composition is in the range of about zero percent (0 %) to about ninety percent (90 %) by weight of the composition.

11. The dry powder film forming composition of claim 5, wherein the amount of said gum acacia in said composition is in the range of about five percent (5 %) to about ninety percent (90 %) by weight of the composition.

12. The dry powder film forming composition of claim 5, wherein the amount of said plasticizer in said composition is in the range of about zero percent (0 %) to about fifteen percent (15 %) by weight of the composition.

13. A method of making an aqueous solution for film coating pharmaceutical tablets, food, or confectionary products, comprising the steps of:
mixing water and a dry powder film coating composition according to claim 1 to form an aqueous solution having a low viscosity ranging from about 75 to about
5 150 cps when measured by the Brookfield Small Chamber Method (10% w/w in water, USP; Model RVTD; Chamber 13R; Spindle #21; 100 RPM; 23° C).

14. A method of film coating pharmaceutical tablets, food, or confectionary products, comprising the steps of:
10 spraying an aqueous solution formed according to the method of claim 13 onto pharmaceutical tablets, food, or confectionary products.